



## LEMON-BLACKBERRY CUSTARD CAKES

1 pint blackberries  
3 tablespoons butter, melted  
3 lemons, juiced (about ½ cup)  
3 large eggs, separated  
¼ teaspoon lemon zest  
6 tablespoons flour  
1 cup sugar, plus 3 tablespoons  
1 cup milk

Now We're  
Cookin'!  
with  
Martha Daniels

Place half of the berries, 1 tablespoon lemon juice and 3 tablespoons sugar in a food processor and blend. Strain out seeds and set aside.

Butter top edges of 6 ramekins or small custard dishes. Whisk egg yolks and ¾ cup sugar in a large bowl. Add flour and milk, alternating a little at a time.

Add remaining lemon juice, zest and melted butter. Set aside.

Beat egg whites in a large bowl until very frothy and slowly add remaining sugar (¼ cup) while beating. Beat until whites are stiff peaks, about 2 minutes more.

Fold whites gradually into the batter.

Place the ramekins in a baking dish and fill each almost to the top with batter.

Add a teaspoon of the berry mixture on top of each and swirl in with a toothpick.

Place pan in a 350° oven and add boiling water to the baking dish, a little more than half-way up the sides of the ramekins.

Bake for 40 minutes or until golden yellow and set.

Remove ramekins from water and let cool slightly on a rack before serving.

Serve warm with the remaining berries and fresh cream, if desired. Serves 6.